



Signature Dishes - Sandwiches with traditional Crusty Bread, served with fries

Pepito® de Ternera con Pimiento de Piquillo	Eye Fillet with Red pepper & Saffron Aioli	\$18.00
Pepito® de Lomo de Cerdo con Manzana col Lonband	Pork Loin with Red Cabbage & Saffron Aioli	\$16.00
Pepito® de Albondigas	Meatballs in Tomato Sauce with Lettuce	\$18.00
Pepito® de Pollo Muslo marinado en pimentón ahumado	Chicken Thigh marinated in smoked paprika with Lettuce, Saffron Aioli & Tomato Pesto	\$17.00

Dishes to Share for 2 People

Paella Negra de Mariscos	Black Seafood Paella - Prawn, Fish, Squid & Mussels, Squid Ink GF	\$28.00
Paella de Carne	Meat Paella - Chorizo, Chicken & Pork GF	\$28.00
Paella de Verduras	Vegetarian Paella GF, V	\$22.00
Tabla de Embutidos y Queso	Selection of Spanish Meats with Manchego Cheese served with <i>Bread*</i>	\$20.00
Pepitos® Platter	Platter of 12 Breadcrumb Squid, 4 Croquettes, <i>petit salad*</i> and two other dishes that vary, ask staff for details (save approximately \$5.00)	\$39.50

Tapas Dishes - Recommend 3 dishes per 2 People

Albondigas Rellenas de Ciruelas	Meatballs with Prunes in Tomato Sauce GF	\$14.50
Pinchos Morunos con picante Aioli	Spicy Pork Skewers served with Chilli Aioli GF	\$12.50
Croquetas de Ropa Vieja	Ham and Cheese Croquettes served with Romesco Sauce	\$9.50
Calamares a la Andaluza	Crispy Breadcrumb Squid served with Spicy Aioli	\$12.50
Patatas Bravas – Catalan	Crispy Potatoes with Saffron Aioli GF, V	\$9.00
Patatas Bravas – Madrid	Potatoes in Spicy Tomato Sauce with Aioli GF, V	\$9.50
Alitas de Pollo al Ajillo	Garlic chicken wings in garlic & wine sauce served with <i>Bread*</i>	\$15.50
Goujones De Pescado	Fish Goujons in Paprika Batter on <i>petit salad*</i>	\$12.00
Anchoas a la plancha	Fresh Grilled Anchovies on <i>Bread*</i>	\$12.00
Tortilla Espanola	Spanish Egg & Potato Omelette with <i>petit salad*</i> GF, V	\$9.50
Pan con Tomate y Jamon	Spanish Serrano Ham served on <i>Bread*</i>	\$14.00
Pan con Tomate y Queso Manchego	Spanish Manchego Cheese served on <i>Bread*</i> V	\$14.00
Chorizo a la Sidra	Pepitos® Chorizo in tomatoes & cider sauce, served with <i>Bread*</i>	\$15.50
Hígado de Pollo y el Whisky	Chicken liver with tomatoes & whisky sauce, served with <i>Bread*</i>	\$15.50
Chilindrón de Carrillada Cerdo y Patatas	Casseroled Pork Cheek with fried potatoes, served with <i>Bread*</i>	\$15.50
Bomba de Patata con Chorizo	Potato bomb with chorizo, served with basil pesto sauce	\$10.00
Chuletitas de Cordero	Lamb shoulder chops (trimmed) with mint sauce GF	\$20.00
Gambas al Ajillo	Prawns flavoured with garlic and olive oil served with <i>Bread*</i>	\$17.00

**Bread is toasted and rubbed with garlic and tomatoes, Salads are seasoned with Balsamic Vinegar & Olive Oil*

Ask about our Daily Specials or check our Blackboards

Regional Desserts of Spain

Churros con Chocolate	Madrid Style Churros, served with Chocolate Sauce	\$11.00
Bizcochos Borrachos	Guadalajara style Drunken Sponge Cake, with Brandy Syrup & Ice Cream	\$12.00
Crema Catalan	Barcelona Style Creme Brulee, served with Almond Biscotti	\$12.00
Tarta de Santiago	Galician Style Spanish Almond Cake, served with Ice Cream	\$12.00

Side Dishes

Ensalada (Side Salad*) - \$5.50	Patatas Fritas (Fries) - \$6.00	Pan Adicional (Extra Bread) - \$3.00
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White Wines by Glass (150ml)

PANIZA BLANCO - 12% (Dry) Macabeo	\$9.00
ALTITUD BLANCO - 12.5% Sauvignon Blanc, Verdejo	\$9.50
CLAVE DEL SOL - 13.5% Chardonnay - 3 Month Oaked	\$9.75
TRES PUEBLOS - 13.5% Macabeo, Viognier	\$9.75
PACO AND LOLA - 12.5% Albarino (Similar to Pinot Gris)	\$10.00

Red Wines by Glass (150ml)

PANIZA TINTO - 13% Tempranillo/Garnacha	\$9.00
GARCIA DE OLANO CRIANZA - 14% Tempranillo (Similar to Pinot Noir)	\$10.00
RED WINE OF THE WEEK (See bar for details)	\$9.75

Rose Wines by Glass (150ml)

PANIZA ROSADO - 12.5% Tempranillo/Garnacha (Sweeter)	\$9.00
TERRETA ROSE - 12.5% Monastrell (Dryer)	\$10.00

Sparkling Wines by Glass (150ml)

FREIXENET CORDON NEGRO BRUT - 12% Macabeu, Xarel-lo, Parellada	\$10.00
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Spanish Wines by the Bottle

We have a large range of Spanish Wines. Just ask our staff for our extensive wine list of over 100 wines.

Order by the bottle and we will store your wine behind the bar for your next visit.

Sherry/Vermouth (75ml)

TIO PEPE FINO SHERRY - 15%	\$7.50
GUTIERREZ COLOSIA FINO - 15%	\$8.00
GUTIERREZ COLOSIA MANZANILLA - 15%	\$8.00
GUTIERREZ COLOSIA CREAM - 18%	\$8.00
GUTIERREZ COLOSIA AMONTILLADO - 18%	\$8.00
GUTIERREZ COLOSIA OROSO - 18%	\$8.00
GUTIERREZ COLOSIA MOSCATEL - 15%	\$9.00
GUTIERREZ COLOSIA PEDRO XIMENEZ - 17%	\$10.00
COVIJEREZ PEDRO XIMENEZ - 17%	\$10.00
MISS TELA - 15% (Vermouth) Moscatel de Alejandría	\$10.00

Bottled Beer (1 Litre)

ESTRELLA DE LEVANTE - 4.8% (Lager/Pilsner)	\$20.00
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Draft Beers (330ml)

AMBAR ESPECIAL - 5.4% (Lager/Pilsner)	\$8.00
SAGRA IPA - 7.40% (Indian Pale Ale)	\$9.50
BURRO SANCHO NEGRA - 5% (Stout/Porter)	\$9.00
BURRO SANCHO RUBIA - 5% (Golden/Pale Ale)	\$9.00

Spanish Bottled Craft Beers

We have a VERY large range of Spanish Beers, just ask staff for our comprehensive beer menu.

Ciders (750ml)

SIDRA LAGAR DE CAMIN BRUT - 4.5% (Sweet)	\$18.50
SIDRA EL GAITERO EXTRA - 4.8%	\$19.00
SIDRA EL GAITERO BLACK LABEL - 7% (Dry)	\$20.00
ZELAIA SAGARDOA - 6% (Still - Dry/Tart)	\$19.00

Sangria (250ml)

Red Wine Sangria by Glass (Red Wine, Cider, Orange Liqueur & Lemonade)	\$8.00
Red Wine Sangria Jug (1.5L) (Red Wine, Cider, Orange Liqueur & Lemonade)	\$34.00

Soft Drinks (250ml)

Orange, Pineapple, Peach Juice	\$5.00
Coca Cola, Fanta Lemon/Orange, Sprite	
Ginger Ale, Lemon/Lime Bitters	
Vichy Catalan - 250ml Bottle (Sparkling Spanish Mineral Water)	\$6.00

Spanish Spirits and Spanish Liqueurs

We have a large range of Spanish Brandy's, Spirits & Liqueurs available, just ask staff for details
All Spirits/Liqueurs Sold in 1.5 ounce measures

Hot Drinks

Coffee/Tea/Drinking Chocolate	\$4.00
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Cocktails

See bar staff for more details from \$12.00